

HOME GROUND

FUNCTIONS MENU

2021/22



FUNCTIONS AT HOME GROUND

A stylish dining precinct on the Adelaide Riverbank, Home Ground offers relaxed indoor & outdoor dining complemented by stunning river views, making it an ideal venue for your next function.

We offer a range of menu options to suit all budgets, or can create a custom menu upon request. All beverages are charged on consumption.

Each booking receives a dedicated indoor function area.

PACKAGES & PRICING

\$25 per person

Select two items from Group 1
Select one item from Group 2

\$35 per person

Select two items from Group 1
Select two items from Group 2
Select one item from Group 3

\$30 per person

Select two items from Group 1
Select two items from Group 2

\$40 per person

Select two items from Group 1
Select three items from Group 2
Select two items from Group 3

For further information or to discuss your next event, please contact a member of our team on the details below.

Phone: 08 8210 6785

Email: homeground@avmc.com.au





GROUP 1

COLD OPTIONS

Toasted tortilla chips with goats curd & beetroot ceviche **V**

Grilled vegetable wraps **PB**

Honey soy chicken wraps with slaw & sweet chilli mayo **DF**

Falafel with pomegranate, lime & coriander yoghurt dressing **DFO, GF, V**

HOT OPTIONS

Prawn & pork wonton with sweet chilli & soy sauce **DF**

Charred beef skewers with chipotle aioli **DF, GF**

Beetroot arancini with pea creamer **DF, GF, PB**

Mini pies & sausage rolls

Bowls of chips with ketchup

Bowls of wedges with sour cream & sweet chili sauce **V**

Beef sliders with pickles, cheese & house-made ketchup

DF - dairy free **GF** - gluten free **V** - vegetarian **PB** - plant based

DFO - dairy free option **GFO** - gluten free option **VO** - vegetarian option **PBO** - plant based option

Please note that all dishes are nut free, but may contain traces of nuts as our kitchens contain nuts.





GROUP 2

COLD OPTIONS

Selection of hand rolled sushi (teriyaki chicken, tuna, salmon, prawn, cucumber & daikon) **GF, PBO, VO**

Yuzu pressed cucumber & whipped ricotta on toasted brioche **V**

Falafel with pomegranate, lime & coriander yoghurt dressing **DFO, GF, V**

Reuben sandwiches with pastrami, seeded mustard, pickled cabbage **DF**

HOT OPTIONS

Mixed platter of chicken skewers, including honey soy; spiced chicken; charred chicken **DF, GF**

Mixed platters of sliders: cheeseburger with pickles & house-made ketchup; crispy pork with chipotle aioli; southern fried chicken with salsa verde

Salt & pepper squid with garlic aioli **DF**

Glazed pork & veal meatballs skewers **DF, GF**

Mini pork katsu sandwich

Truffle arancini with truffle aioli **V**

Panko prawns with wasabi & lime aioli

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GROUP 3

COLD OPTIONS

Mini prawn cocktail with thousand island dressing **DF, GF**

Selection of hand rolled sushi (teriyaki chicken, tuna, salmon, prawn, cucumber & daikon) **GF, PBO, VO**

Cheese platter*: Chef's selection of South Australian cheeses with lavosh, wine jelly & muscatel grapes **GFO**

HOT OPTIONS

Half shell scallop with citrus chilli butter **GF**

Crispy soft shell crab with crunchy slaw & soy dressing

Charred beef skewers with chipotle aioli **DF, GF**

Panko prawns with wasabi & lime aioli

ADD ONS

UPGRADE YOUR FUNCTION WITH ONE OR MORE OF THE BELOW ITEMS

Sashimi: Mixed selection of salmon, kingfish & yellowfin tuna with soy sauce & wasabi | \$5 per person

Charcuterie board*: Local cured meats, olives, pickled & grilled vegetables, South Australian cheese, dried fruits & chutneys with crusty breads | \$5 per person

*Please note, subject to COVID guidelines at the time of your event, these items will be served as either an individual or shared platter.

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TERMS & CONDITIONS

- Minimum number of guests for Home Ground's function menu is 30 people.
- A confirmed food order and payment is required to confirm your booking. Payment must be made 7 days prior to event date.
- Drinks are charged on consumption. All drinks tabs must be settled on conclusion of your event.
- All special diets must be pre-ordered 7 days prior to your event. Please check in with your guests regarding dietaries before this deadline as we may not be able to cater for any pop-up special diets arising on the day.
- Final numbers must be confirmed 7 days prior to event date.
- In the event that changes to COVID restrictions impact your event date, we will transfer any monies paid over to a new date.
- Weather permitting, there is option for your guests to mingle outside, however please note, we cannot guarantee exclusivity of this area.
- Please note, all prices quoted in this document are GST inclusive and may be subject to change. All prices are valid for functions held up to 30 June, 2022.

